

Basic White Sauce:

Ingredients:

- 25g Plain Flour
- 25g Margarine Butter
 - 300ml Milk
- $\frac{1}{4}$ tsp Mustard Powder
 - Salt/Pepper

Equipment:

- Saucepan
- Wooden Spoon

Method:

1. Add the flour, butter and milk to a saucepan
2. Cook on a low heat stirring continually
3. Once simmering count slowly to ten and remove from the heat
4. Add Mustard powder, salt and pepper and stir in.

